**Mint Tea**

[Short intro] Moroccan mint tea–also known as “Moroccan whiskey”–accompanies all celebrations in Morocco. It represents hospitality and abundance.

**Ingredients:**

* 16 oz water
* 2 tbsp loose green tea. Chinese gunpowder tea is commonly used.
* 5-6 sprigs of mint (optional; may also use dried mint)
* 4-5 tsp sugar.

**Preparation Instructions:**

* Boil water
* Place tea into water, add mint and sugar. bring kettle to a boil again to steep tea, taking off heat and setting for approximately 5 minutes before serving.